

HIDE ABOVE

8 COURSE VEGETARIAN MENU

Vegetables

Bread & broth

Ripe tomato & bread

Dressed leeks with barley & seaweed

Nest egg

Globe artichoke with pine nuts, green olive & zahter

Summer vegetables, chrysanthemum & basil in a warm Spenwood broth

Baked cauliflower mushroom, summer vegetables & lemon thyme

Selection of cheeses from the trolley, apricot & hazelnut loaf & seasonal chutney

(Optional extra course £15 supplement)

Blackberry & beech leaf ripple

Ripe peach, pineapple sage, almond & soy milk ice cream

or

Jasmine

Camomile & Osmanthus

Wine pairing: Classic 105, Iconic 280 & Hedonistic 545